



# Sel de la Terre Natick

## Wine Tuesday: Australia and New Zealand

Tuesday, August 3, 2010

### First Course

2009 BARKER'S MARQUE, "THREE BROOMS", SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND  
Salmon tartare with crispy shallots

### Second Course

2008 TORBRECK, "WOODCUTTER", SÉMILLION, BAROSSA, AUSTRALIA  
Pan seared halibut with bacon potato rösti and corn nage

### Main Course

2008 MT DIFFICULTY, "ROARING MEG", PINOT NOIR, CENTRAL OTAGO, NEW ZEALAND  
Grilled hanger steak with sweet potato gratin and sauce choron

### Cheese Course

2008 JIM BARRY, "THE COVERDRIVE", CABERNET SAUVIGNON, CLARE VALLEY, AUSTRALIA  
TBD

### Dessert Course

TBD (+ \$7)

### Side Dishes

Rosemary pommes frites (+\$5.95)  
Sautéed spinach with parmesan (+\$5)  
Truffled macaroni and cheese (+\$7)

*Additional glasses of featured wines available for \$9.*

Please call us at 508-650-1800 to make a reservation.

\*Menu is subject to change